Begoña Ayuda-DurÃ;n

List of Publications by Year in descending order

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Version: 2024-02-01

949033 1255698 13 508 11 13 citations h-index g-index papers 13 13 13 979 docs citations citing authors all docs times ranked

#	Article	IF	CITATIONS
1	Caffeic and Dihydrocaffeic Acids Promote Longevity and Increase Stress Resistance in Caenorhabditis elegans by Modulating Expression of Stress-Related Genes. Molecules, 2021, 26, 1517.	1.7	16
2	Caenorhabditis elegans as a Model Organism to Evaluate the Antioxidant Effects of Phytochemicals. Molecules, 2020, 25, 3194.	1.7	34
3	Assessment of the In Vivo Antioxidant Activity of an Anthocyanin-Rich Bilberry Extract Using the Caenorhabditis elegans Model. Antioxidants, 2020, 9, 509.	2.2	12
4	Current and future experimental approaches in the study of grape and wine polyphenols interacting gut microbiota. Journal of the Science of Food and Agriculture, 2020, 100, 3789-3802.	1.7	27
5	Plant phenolics as functional food ingredients. Advances in Food and Nutrition Research, 2019, 90, 183-257.	1.5	78
6	Antioxidant Characterization and Biological Effects of Grape Pomace Extracts Supplementation in Caenorhabditis elegans. Foods, 2019, 8, 75.	1.9	22
7	Epicatechin modulates stress-resistance in C. elegans via insulin/IGF-1 signaling pathway. PLoS ONE, 2019, 14, e0199483.	1.1	44
8	Exploring Target Genes Involved in the Effect of Quercetin on the Response to Oxidative Stress in Caenorhabditis elegans. Antioxidants, 2019, 8, 585.	2.2	20
9	The Mechanisms Behind the Biological Activity of Flavonoids. Current Medicinal Chemistry, 2019, 26, 6976-6990.	1.2	41
10	Chemical characterization and <i>in vitro</i> colonic fermentation of grape pomace extracts. Journal of the Science of Food and Agriculture, 2017, 97, 3433-3444.	1.7	35
11	An Integrated View of the Effects of Wine Polyphenols and Their Relevant Metabolites on Gut and Host Health. Molecules, 2017, 22, 99.	1.7	107
12	Phenolic composition and antioxidant capacity of yellow and purple-red Ecuadorian cultivars of tree tomato (Solanum betaceum Cav.). Food Chemistry, 2016, 194, 1073-1080.	4.2	69
13	Influence of flavonoids in ROS production and oxidative DNA damage in Caenorhabditis elegans submitted to thermal stress. Planta Medica, 2014, 80, .	0.7	3